

NAME OF VESSEL: VOLENDAM

NUMBER OF PASSENGERS: 1416 NUMBER OF CREW MEMBERS: 586

CRUISE LINE: Holland America PORT: St. Thomas LOCATION: St. Thomas, V.I.

INSPECTION DATE: 03/13/2002 INSPECTION SCORE: **99****INSPECTION DETAILS WITH VIOLATIONS AND RECOMMENDATIONS**

Item No.	Description	Points Deducted
1	Disease reporting	0

Site: MEDICAL REPORTING

Deduction Status: N

Violation: A REVIEW OF SEVERAL RECENT ROUTINE GASTROINTESTINAL ILLNESS REPORTS REVEALED THAT THEY WERE SUBMITTED TO THE VESSEL SANITATION PROGRAM LESS THAN 24 HOURS PRIOR TO THE SHIP'S ARRIVAL IN U.S. PORTS.

Recommendation: 4.2.1.1.1 The master, the medical staff, or other designated staff of a vessel destined for a U.S. port from a foreign port shall submit at least one standardized gastrointestinal illness report based on the number of reportable cases in the gastrointestinal illness log to the VSP no less than 24 hours, but not more than 30 hours before the vessel's expected arrival at the U.S. port.

Action: Ships medical staff will send reports within the required time frame.

Item No.	Description	Points Deducted
2	Medical logs maintained	0

Site: MEDICAL RECORDKEEPING

Deduction Status: N

Violation: PASSENGERS AND CREW MEMBERS WHO WERE ISSUED ANTIDIARRHEAL MEDICATIONS, BUT WERE NOT REPORTABLE CASES OF GASTROINTESTINAL ILLNESS WERE NOT RECORDED IN THE STANDARDIZED GASTROINTESTINAL ILLNESS SURVEILLANCE LOG.

Recommendation: 4.1.2.1.1 A standardized gastrointestinal illness surveillance log for each cruise shall be maintained daily by the master of the vessel, the medical staff, or other designated staff. 4.1.2.1.3 The log shall list: (1) All reportable cases of gastrointestinal illness; (2) All passengers and crew members who are dispensed antidiarrheal medication from the master of the vessel, the medical staff, or other designated staff.

Action: This item will be discussed at the annual meeting.

Item No.	Description	Points Deducted
----------	-------------	-----------------

8	PW filling hoses, caps, connections, procedures; Sample records, valves; PW system constructed, maintained	0
---	--	---

Site: PASTRY AREA

Deduction Status: N

Violation: THE N9 BACKFLOW PREVENTER ON THE SPRAY HOSE WAS LOCATED NEXT TO THE SPRAY SHUT-OFF NOZZLE. THE BACKFLOW PREVENTER CAN BE IMMERSSED IN THE WATER.

Recommendation: The N9 shall be moved to prevent it from being immersed in water.

Action: The backflow preventer will be moved.

Item No.	Description	Points Deducted
10	Swimming pools / spas maintained, safety equipment	0

Site: SPAS

Deduction Status: N

Violation: THE SAND FILTERS FOR THE SPAS WERE OPENED AND INSPECTED EVERY THREE MONTHS. A CORE SAMPLE OF THE SAND MEDIA WAS NOT INSPECTED.

Recommendation: 6.3.1.1.5 The granular filters shall be opened at least monthly and examined for cracks, mounds, or holes in the filter media. A core sample of the filter media shall be inspected for excessive organic material accumulation using a recommended sedimentation method.

Action: A core sample will be examined monthly as required.

Item No.	Description	Points Deducted
22	Dishwashing / equipment washing facilities designed, constructed, maintained, installed, located, operated, TMDs, test kits	0

Site: BARS-GENERAL

Deduction Status: N

Violation: SOME OF THE GLASS WASHER UPPER SPRAY ARM NOZZLES WERE CLOGGED.

Recommendation: 7.5.4.1.2 A warewashing machine; the compartments of sinks, basins, or other receptacles used for washing and rinsing equipment, utensils, or raw foods, or laundering wiping cloths; and drain boards shall be cleaned: (1) Before use; (2) Throughout the day at a frequency necessary to prevent recontamination of equipment and utensils and to ensure that the equipment performs its intended function; and (3) If used, at least every 24 hours.

Action: Nozzles were unclogged.

Item No.	Description	Points Deducted
26	Food-contact surfaces equipment / utensils clean; Safe	0

--	--	--

Site: GARDE MANGER

Deduction Status: N

Violation: THE LARGE CHOPPER BLADE WAS NOT COMPLETELY DISASSEMBLED FOR CLEANING.

Recommendation: Chopper blades shall be completely disassembled to ensure thorough cleaning.

Action: Chopper will be completely disassembled for cleaning from now on.

Item No.	Description	Points Deducted
33	Decks / bulkheads / deckheads construction, repair, clean	1

Site: MAIN DINING ROOM

Deduction Status: Y

Violation: THERE WERE NON-EASILY CLEANABLE GAPS BETWEEN THE TWO INSET WAITER STATIONS AND THE BULKHEADS. THE GAPS AT ONE WAITER STAND WERE SOILED WITH FOOD DEBRIS.

Recommendation: 7.7.4.2.1 Decks, bulkheads, deckheads, and attached equipment in food preparation, warewashing, pantries, and storage areas, shall be cleaned as often as necessary.

Action: Seams have been sealed with hard sealant.

Site: CREW MESS

Deduction Status: Y

Violation: THE DECK COVERING WAS IN POOR REPAIR.

Recommendation: 7.7.4.2.3 Decks, bulkheads, and deckheads in food preparation, warewashing, pantries, and storage areas, shall be maintained in good repair.

Action: Decking has been replaced.

Item No.	Description	Points Deducted
40	IPM procedures developed; followed; outer openings protected	0

Site: INTEGRATED PEST MANAGEMENT (IPM)

Deduction Status: N

Violation: THE INTEGRATED PEST PLAN DID NOT SPECIFY OR SCHEDULE INSPECTIONS AT NIGHT. THE MONITORING AND INSPECTION LOGS DID NOT INDICATE A TIME FOR THE INSPECTIONS.

Recommendation: 8.1.1.1.2 The Integrated Pest Management Plan shall set a schedule

for periodic monitoring inspections including some at night.
Action: Plan will include monitoring inspections at night.

Item No.	Description	Points Deducted
9999	Miscellaneous	0

Site: COMMENT

Deduction Status: N

Violation: THE MANAGEMENT AND KNOWLEDGE DISPLAYED BY THE SHIP'S STAFF IN POTABLE WATER, POOLS, AND SPAS, GALLEYS, AND BARS WAS VERY STRONG. HOT AND COLD TEMPERATURES FOR POTENTIALLY HAZARDOUS FOODS IN STORAGE, DISPLAY, AND SERVICE WERE EXCELLENT AS WELL.

Recommendation: